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Derwent Title: **Electrothermal type heating cooker for meat, fish, vegetable - in which cylindrical shaped handle and oil outlet are set up inside walls of pan and provides electrical heater in oil bath of pan**

Original Title: ☒ **JP08224176A2: ELECTRIC HEATING COOKER**

Assignee: **SOTOYAMA K Individual**

Inventor: **None**

Accession/Update: **1996-449970 / 199645**

IPC Code: **A47J 37/12 ; A47J 36/02 ;**

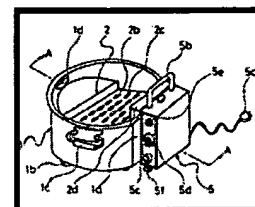
Derwent Classes: **P28; X27;**

Manual Codes: **X27-C03A(Electric fryers)**

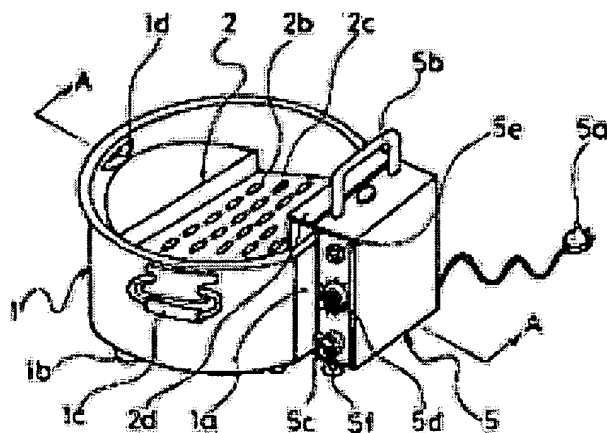
Derwent Abstract: (JP08224176A) The cooker includes a pan. An oval or cylindrical shaped handle (1c) is set up on the side walls of the pan with a flat surface. An oil bath is set up inside the pan. An oil outlet (1d) is provided on the side wall. A toroidal shaped electric heater is fixed inside the pan. A temperature controller (5) is connected with the heater part of the pan in the oil bath. A dregs removing part is set up under the heater part.

A porous diaphragm (2) is set up on the upper side of the pan. The temperature controller compares the output of a detector, which detects the temperature of oil of the oil bath, with the output of a temperature setting device. An amplifier amplifies the output of the temperature controller. A relay operates a power circuit of the heater by the output of the amplifier.

**Advantage** - Simplifies temperature control of oil by heating it. Reduces size. Enables tempura and fly to be fried. Enables eating of fried food material.



Images:

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Family: PDF Patent Pub. Date Derwent Update Pages Language IPC Code  
☒ **JP08224176A** \* 1996-09-03 199645 5 English A47J 37/12

Local appls.: JP1995000056742 Filed:1995-02-21 (95JP-0056742)

§ Priority Number:

Application Number	Filed	Original Title
JP1995000056742	1995-02-21	ELECTRIC HEATING COOKER

§ Title Terms:

ELECTROTHERMAL TYPE HEAT COOKER MEAT FISH VEGETABLE CYLINDER  
SHAPE HANDLE OIL OUTLET SET UP WALL PAN ELECTRIC HEATER OIL  
BATH PAN

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## PATENT ABSTRACTS OF JAPAN

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## (54) ELECTRIC HEATING COOKER

## (57) Abstract:

**PURPOSE:** To provide a small cooker suitable not only for frying, but also TEMPURA (deep-fried food) cooking, which can adjust oil temperature easily and accurately, by making part of the face of a cylinder flat on which an electric heater and a temperature adjusting unit are attached, and by disposing handles on both sides of a pan equipped with an oil tank.

**CONSTITUTION:** A flat section on a pan 1 having an oil tank formed on part of the outer face of the cylindrical pan is used as an attaching portion 1a for an electric heater 3 and a temperature adjusting unit 5. The inner bottom portion of the pan 1 is disposed with a scum removing net 4, on which the electric heater of roughly double circular form 3 is placed, and the temperature adjusting unit 5 in the electric heater 3 is fixed on the flat attaching portion 1a. Furthermore, a partitioning plate 2 comprising a perforated plate is disposed on the electric heater 3. If a thermostat to prevent overheating is attached to a heat generating portion of the electric heater 3, heating the pan without presence of oil and fire can be prevented. Temperature of the oil during cooking is maintained constant by

use of a temperature sensor. For replacing the oil, the oil can be poured out from a discharge opening 1d on the pan slanted by holding handles 1c.

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